

# PREMIUM COURSE

Hors d'Oeuvres  
Seasonal Soup  
Seasonal Vegetables  
*Premium Miyazaki-Gyu Steak*  
Please select one of the following.  
Grilled Vegetables  
Fried Rice  
Dessert, After-Dinner Beverage

	Small (100g)	Medium (150g)	Large (200g)
Select Lean Meat	¥7,900	¥9,900	¥12,900
Select Loin	¥10,900	¥14,000	¥17,000
Select Fillet	¥19,900	¥24,900	¥29,900
Assortment of Three (50 g each, total 150 g)			¥16,900
Limited Availability			
Top-grade Miyazaki Chateaubriand Steak (150 g)	¥29,900		

## SEAFOOD Options Menu

Homard Lobster (Reservation Required)	¥9,000	Ezo Abalone	¥4,600
Ise Lobster	¥6,000	Scallop adductor (3 pcs.)	¥2,700
Prawns (2 pcs.)	¥2,000	Griddle-cooked Octopus	¥2,600
Domestic Black Abalone (Reservation Required)	Market Price	Griddle-cooked Salmon	¥1,900

\*Please understand that certain items may not be on offer due to ingredient availability.

Miyazaki Beef—the Wagyu Olympic Grand Champion—stands out even in the food capital that is Osaka.

Delight in the chefs' exceptional techniques and the restaurant's superb service.

# KIWAMI COURSE

Hors d'Oeuvres  
Miyazaki Caviar 1983 Harmony  
Seasonal Soup  
Chef's Plate  
Seasonal Vegetables  
Select Griddle-Cooked Seafood  
Please select one.  
Select Fillet (100g) or Select Sirloin (120g)  
Grilled Vegetables  
Fried Rice  
Dessert, After-Dinner Beverage

¥32,900 per person



\*The beef we use is either Miyazaki Beef or Miyazaki Wagyu Beef.

\*For customers with allergies or other dietary requirements, please speak with our staff. \*Prices include tax and service charges.



Single Dishes

MIYAZAKI-GYU  
STEAK

**Limited Availability**  
Chateaubriand Steak [150g] ¥26,900

	100g
Select Fillet	¥15,900
Select Sirloin	¥7,900
Sirloin	¥6,900
Select Lean Meat	¥5,500
Lean Meat	¥4,400

SEAFOOD

\*Please understand that certain items may not be on offer due to ingredient availability.

<b>Reservation Required</b> Homard Lobster	¥9,000
Ise Lobster	¥6,000
Prawns (2 pcs.)	¥2,000
<b>Reservation Required</b> Domestic Black Abalone	Market Price
Ezo Abalone	¥4,600
Scallop adductor (3 pcs.)	¥2,700
Griddle-cooked Octopus	¥2,600
Griddle-cooked Salmon	¥1,900

OTHER

Hors d'Oeuvres	¥1,500
Soup of the Day	¥800
Grilled Vegetables	¥800
Seasonal Vegetables	¥1,000
Fried Rice	¥1,000
Dessert	¥1,500
Bacon and Sausage Assortment	¥1,600
Roast Beef (100g)	¥2,100
Foie Gras	¥3,000



Miyazaki Beef Specialists  
Shinsaibashi

宮崎牛鉄板焼ステーキ



\*The beef we use is either Miyazaki Beef or Miyazaki Wagyu Beef.

\*For customers with allergies or other dietary requirements, please speak with our staff. \*Prices include tax and service charges.



Only available 11:00-14:00

# Lunch Course

【Course Dishes】

Appetizer Salad

Seasonal Soup

*Miyazaki-Gyu Steak*

Please choose from the following on the right →

Grilled Vegetables

Fried Rice

Dessert,  
After-Meal Beverage

	Small (100g)	Medium (150g)	Large (200g)
Lean Meat	¥3,900	¥6,000	¥8,000
Loin	¥4,900	¥7,000	¥9,000
Limited number available Tête de filet	¥10,000	¥12,000	¥14,000
Limited number available Fillet	¥17,900	¥22,900	¥27,900
Assortment of Three (50 g each, total 150 g)	¥11,000		

**\*Extras Menu\***

Homard Lobster (Reservation Required)	¥9,000	Ezo Abalone	¥4,600
Ise Lobster	¥6,000	Scallop adductor (3 pcs.)	¥2,700
Prawns (2 pcs.)	¥2,000	Griddle-cooked Octopus	¥2,600
Domestic Black Abalone (Reservation Required)	Market Price	Griddle-cooked Salmon	¥1,900

\*The beef we use is either Miyazaki Beef or Miyazaki Wagyu Beef.

\*For customers with allergies or other dietary requirements, please speak with our staff.

\*Prices include tax and service charges.